



Shrimp Cocktail

Ingredients

- Shrimp (deveined, completely peeled or tail on)
- 3 Bay Leaves
- Citrus Grille Seasoning or Lemon Pepper, Garlic and a Pinch of Soul Seasoning
- Lime
- Half of a Lemon
- Cocktail Sauce
- Romaine Lettuce

Cooking Instructions

- In a pot of water put three bay leaves
- Sprinkle water with Citrus Grille Seasoning (or combination of Lemon Pepper, Garlic and a Pinch of Soul Seasoning_
- Squeeze juice from half a lemon into the water and then put the lemon half in the water
- Bring water to a boil
- Boil shrimp until it is opaque and the tails turn pink
- Drain the shrimp, rinse with and shock with ice

Presentation

- Place shredded romaine lettuce in the bottom of your glass
- Place a hollowed out half of lime on top of the lettuce
- Fill the lime half with cocktail sauce
- Drape odd number of shrimp over the edge of the glass along with a wedge of lemon

